

R E E F
R E S T A U R A N T & B A R

RAW

- CEVICHE: FRESH FISH, LIME JUICE, TOMATOES, AVOCADO, RED CHILLIES 16
TUNA TARTAR: FRESH TUNA, CAPERS, CARROTS, CUCUMBER, LEMON, VIRGIN OLIVE OIL 14
PAN-SEARED FRESH TUNA, AVOCADO, CILANTRO-LIME SAUCE 15
OYSTERS ON HALF SHELL (BLUEPOINT) *SIX/TWELVE* 14/26

DIPS

- GUACAMOLE: AVOCADO, CHILLIES, TOMATO, TORTILLA CHIPS 14
SPICY CHEESE DIP: FETA CHEESE, JALOPENO, DILL 8
EGGPLANT DIP: ROASTED EGGPLANT, GARLIC, OLIVE OIL, WALNUTS 7
YOGURT AND CUCUMBER DIP: GREEK YOGURT, CUCUMBER, GARLIC, OLIVE OIL, DILL 7
TRIO OF DIPS (SPICY CHEESE, EGGPLANT DIP, YOGURT AND CUCUBER) 14

APPETIZERS

- 4 GRILLED OYSTERS TOPPED WITH SRIRACHA REMOULADE 13
3 BEEF SLIDERS, SRIRACHA REMOULADE, FRENCH FRIES 12
SHRIMP COCKTAIL 17
JUMBO LUMP CRAB CAKE 17
LOBSTER MAC AND CHEESE 17
FRESH CALAMARI GRILLED OR FRIED 15
GRILLED OCTOPUS: OCTOPUS LEG CHARGRILLED TO PERFECTION WITH OLIVE OIL AND VINEGAR 18
FRESH STUFFED BAKED CLAMS *SIX/TWELVE* 12/24
BURRATA: FRESH BURRATA CHEESE, TOMATO, OLIVE OIL, BALSAMIC VINEGAR, BASIL 14

VEGETERIAN

- SPINACH LASAGNA 15
FALAFEL AND GRILLED VEGETABLE PLATE WITH RICE AND YOGURT CUCUMBER SAUCE 14
SPINACH RAVIOLI IN A MARINARA SAUCE 14



SOUP AND SALAD

FISH SOUP: LIGHT FISH CHOWDER WITH CELERY CARROTS AND POTATO 8

SOUP OF THE DAY 8

SEAFOOD SALAD: CALAMARI, OCTOPUS, SHRIMP, ONION, BEETS, BABY GREENS, MUSTARD DRESSING 18

COUNTRY SALAD: TOMATO, CUCUMBER, ONION, PEPPERS, OLIVES, FETA CHEESE, OLIVE OIL *SMALL/LARGE* 10/14

CHEF'S SALAD: BABY GREENS, CHERRY TOMATOES, ONIONS, WALNUTS, SLICED APPLES, BALSAMIC VINEGARETE 13

PASTA AND RISOTTO

PASTA WITH CRABMEAT ON WHITE WINE AND GARLIC SAUCE 24

RISOTTO WITH SHRIMP, SCALLOPS AND CREAMYTOMATO SAUCE 24

SEAFOOD PASTA: SHRIMP, CLAMS, OCTOPUS, MUSSELS GARLIC WHITE WINE OR PINK SAUCE 26

LOBSTER RAVIOLI IN CREAMY TOMATO SAUCE 22

LINGUINI WITH WHITE OR RED CLAMS SAUCE 24

PASTA WITH MEATBALLS 16

SEA

GRILLED WHOLE MEDITERRANEAN SEA BASS (BRANZINO) M.P.

FRESH SALMON FILET 24

10 OZ GRILLED TUNA STEAK, CARAMELIZED ONIONS 26

GRILLED SWORD FISH STEAK, CARAMELIZED ONIONS 29

GRILLED SWORD FISH KEBAB, CILANTRO MAYO SAUCE 27

BROILED SEA SCALLOPS 28

FILET OF SOLE STUFFED WITH CRABMEAT 25

JUMBO SHRIMPS STUFFED WITH CRABMEAT 25

SHRIMP SCAMPI 22

LAND

CHARGRILLED LAMB CHOPS 32

USDA PRIME CHARGRILLED RIB-EYE 32

FLANK STEAK 24

GRILLED CHICKEN KEBAB 19

CHICKEN WITH GARLIC SAUCE 19

***sea and land entrees served with a choice of mashed potatoes, sauteed kale, rice, french fries,
roasted lemon potatoes, grilled vegetables***

extra sides 6

